



# BOISDALE OF CANARY WHARF

## — FOR THE TABLE —

- Boisdale Soda Bread**  
*Somerset butter, seaweed tapenade* 6.95
- Fried Whitebait**  
*Caper mayo* 10
- Salt Cod 'Doughnuts' (3)**  
*Hot and spicy aioli* 6.5
- Wild Venison Bresaola**  
*Lemon and olive oil* 12
- Olives & Almonds** 6.5
- Crispy Haggis Bon-Bons (3)** 6.5

## — OYSTERS AND CAVIAR —

- Jersey Oysters from the Channel Isles** *Lemon and shallot mignonette*  
half dozen 26 / dozen 52
- Royal Oscietra Caviar** *Served over ice with pancakes* 30g 95

## — FIRST COURSE —

- Pressed Terrine of Pheasant, Ham Hock & Foie Gras**  
*Cumberland sauce, walnut and apple salad 'Waldorf'* 18
- Dunkeld Classic Smoked Salmon**  
*Multiple award-winning salmon from the Scottish Highland* 19.5 / 28
- Roast Mini Dumfriesshire Blackface Haggis**  
*Neeps, tatties, liquor* 16.75  
*Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9*
- Scottish Vegetarian Haggis, Neeps & Tatties**  
*A savoury blend of oats, vegetables, pulses and warming spices* 15.5  
*Add a 25ml noggin Glencadam Reserva Andalusia 8.6 / Tomintoul 10yr 7.9 / Tomintoul 16yr 11.9*
- Crispy Squid, Chilli & Tellicherry Pepper**  
*Cucumber pickle, pink peppercorn and grapefruit mayo* 16.5
- Ceviche of Scottish Salmon & King Prawns**  
*Whipped avocado, jalapeno, coriander* 16
- Salad of Marinated Cheltenham Beetroot, Cave-aged Feta and Avocado**  
*Rocket, pine kernels and lemon and heather honey dressing* 15.5 / 28
- London Burrata**  
*Smoked aubergine puree, roasted peppers, salsa verde* 18
- Carpaccio of Confit Sweet Potato, Chilli & Lime**  
*Mango salsa, crisp malanga fritters* 15.5

As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 14.5% service charge will be added to your bill.

## — MAIN COURSE —

- Buttermilk & Herb Chicken ‘Milanese’** *Crispy lemon crumb, anchovy & parsley butter, rocket and parmesan* 28
- Smoked Haddock & Seatrout Fish Cake** *Samphire, curried Cornish mussel velouté* 27.5
- Squash, Oyster Mushroom & Sage Risotto** *Seeded cracker, XO dressing* 22.5
- Roast Fillet of Hake, Chilean Corn & White Bean Chowder** *Smoked paprika oil, sauteed greens* 32
- Braised Feather Blade of Scottish Beef with Chimichurri Relish** *Pumpkin empanada, herb-crushed potatoes* 36
- Roast Dumfriesshire Blackface Haggis** *Neeps, tatties, liquor* 26.75  
*Add a 25ml noggin Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9*
- Scottish Vegetarian Haggis, Neeps & Tatties** *A savoury blend of oats, vegetables, pulses and warming spices* 24.5  
*Add a 25ml noggin Glencadam Reserva Andalusia 8.6 | Tomintoul 10yr 7.9 | Tomintoul 16yr 11.9*
- Fish of the Day** *Ask your server for details* Market price
- Grilled Lobster** *Garlic, lemon and parsley butter* Half 35/ whole 70
- Lobster Mayonnaise** Half 35/ whole 70

## — STEAK —

### Scottish Grass-Fed, Dry Aged Beef, Hand Selected for Boisdale

- 5oz Minute Fillet** 21 day dry aged (medium only) 25
- 8oz Centre-cut Fillet** 21 day dry aged 45
- 12oz Prime Ribeye** 35 day dry aged 52
- 28oz Cote de Boeuf** (serves two) 35 day dry aged 135
- Chateaubriand** (serves two) 21 day dry aged 99

## — BURGERS —

### Choose between the very best beef, vegetarian haggis, or crispy breaded buttermilk chicken breast

- Classic** *Lemon-tarragon mayo, dill pickles, red onion, beef tomato* 18
- Cheese & Bacon** *Triple cheese, dry cured Ayrshire bacon, lemon-tarragon mayo* 22
- Truffle** *Black truffle mayo, triple cheese, roasted mushroom* 24
- Add triple cheese melt 3.5 or dry-cured bacon 3.5*

## — SCOTTISH PIZZA —

### Crisp Neapolitan sour dough base, topped with the very finest ingredients from Scotland

- Boisdale Margherita** *Classic tomato, Scottish mozzarella* 16
- Dunkeld Fine Smoked Salmon** *Salsa verde, red onion, caper, lemon-infused crème fraiche* 19
- Wild Venison & Haggis** *Venison ragu, Blackface haggis, Scottish mozzarella, black truffle* 18.5
- Pizza of the day** *Ask your server for details* Market price

## — SIDES & SAUCES —

### Vegetables & Salad

- Green leaf salad* 6.5
- Heritage tomato & red onion salad* 7.5
- Bashed neeps; swede, carrot & black pepper* 6.5
- Sautéed wild mushrooms with lovage* 15
- Sautéed spinach* 8
- Creamed spinach with black truffle* 12
- Broccoli with miso butter & toasted seeds* 8
- Special vegetable of the day* market price

### Potatoes

- Chips* 6.95
- Boiled new potatoes, parsley & garden mint* 7
- Truffle, rosemary & parmesan chips, truffle aioli* 10
- Mashed potatoes, Somerset butter, dulse* 7
- Sauces**
- Claret gravy* 4.75
- Boisdale Bloody Mary ketchup* 4.75
- Wild mushroom cream sauce* 15
- Black truffle mayo* 4.75
- Smoked bearnaise sauce* 4.75
- Green peppercorn sauce* 4.75